Cast Iron Dutch Oven Coal Temperature Chart

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Oven Size	325 degrees	350 degrees	375 degrees	400 degrees	425 degrees	450 degrees
8 inch	10/5 15 coals	11/5 16 coals	11/6 17 coals	12/6 18 coals	13/6 19 coals	14/6 20 coals
10 inch	13/6 19 coals	14/7 21 coals	16/7 23 coals	17/8 25 coals	18/9 27 coals	19/10 29 coals
12 inch	16/7 23 coals	17/8 25 coals	18/9 27 coals	19/10 29 coals	21/10 31 coals	22/11 33 coals
14 inch	20/10 30 coals	21/11 32 coals	22/12 34 coals	24/12 36 coals	25/13 38 coals	26/14 40 coals
16 inch	25/12 37 coals	26/13 39 coals	27/14 41 coals	28/15 43 coals	29/16 45 coals	30/17 47 coals

How To Read This Chart:

*The top fraction number is the amount of coals required to place on top of your cast iron Dutch oven lid. They are usually flat for this purpose.

*The bottom fraction number is the amount of coals required to place underneath your oven. They usually have little legs to elevate for this purpose.

*Use the coal temperature chart according to the size of your oven with what temperature you want to cook with.